

Only for industrial use

1 - IDENTIFICATION

Type of product : Organic Vegetable Oil
Botanical name : Olea europaea L.
Part of plant : Fruit
Country of harvest / gathering : SPAIN
Country of manufacturing : SPAIN
Process : Virgin oil, first cold pressed
Natural content : 100,00 %

Preservative agent / Antioxidant / Preservative :

Designation	N° CAS	%
None	None	None

Carrier :

Designation	N° CAS	%
None	None	None

2 - PRODUCT CERTIFICATIONS

Kosher certification : No
Halal certification : No
Others : ORGANIC : Coming from organic farming, certified by ECOCERT FR-BIO-01

3 - ORGANOLEPTIC AND ANALYTICAL DATA

Odour : Characteristic of the olive
Appearance : Oily liquid
Color : Yellow to dark green
Specific gravity (D20/20) : 0,9100 / 0,9180
Refractive Index (ND20) : 1,4670 / 1,4710
GC(area%) Palmitic acid : 7,50 / 20,00 %
GC(area%) Stearic acid : 0,50 / 5,00 %
GC(area%) Oleic acid : 56,00 / 85,00 %
GC(area%) Linoleic acid : 3,50 / 20,00 %
Peroxid value : 0 / 20,00 mEqO2/kg

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4 - REGULATION

INVENTORIES

N° CAS TSCA :	8001-25-0
N° CAS EINECS :	8001-25-0
N° EC :	232-277-0

Country inventories	Listed	Country inventories	Listed
TSCA Active	Yes	ISHL	No
EINECS	Yes	KECI	Yes
AHC	Yes	PICCS	Yes
DSL	Yes	NzLOC	Yes
nDSL	No	TCSI	Yes
IECSC	Yes		

FOOD

Inventories registration does not guarantee food grade status, use in food applications is under customer responsibility.

Food allergens (EC Regulation n° 1169/2011) : None

INVENTORIES :

N° FEMA : -

N° CoE : -

N° FDA : -

FRAGRANCE AND COSMETIC

INCI name (CosIng) :	100% OLEA EUROPAEA FRUIT OIL
INCI name (PCPC) :	100% OLEA EUROPAEA (OLIVE) FRUIT OIL
INCI IECIC :	Listed
INCI IECIC: OLEA EUROPAEA (OLIVE) FRUIT OIL	

5 - PACKAGING, HANDLING, STORAGE AND SHELF LIFE

Store in the original closed container ambient temperature between 15°C and 25°C protected from air and light.

Shelf life : 18 Months

All our packaging are approved for food contact according to current European regulation.

6 - MISCELLANEOUS

This data sheet is completed to the best of our knowledge at the indicated date about above product(s) and remains the property of the issuer. As such the given information remains confidential.

The information above is given for guidance only. Although the greatest care has been taken to ensure its accuracy, changing regulations and individual product characteristics may require specification modifications or make it necessary to disclaim any warranty, expressed or implied, or liabilities. It belongs to the user, under his responsibility, to ensure the conditions and possibilities of use of the product(s), in particular with regard to laws and regulations. It's important to remind that the certifications and the manufacturing practices and environment are related to the grade (food/non-food) of the products. In case of dispute relating to the information communicated pursuant to regulations, only regulations in force shall prevail.

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